

Seasons View @ THE FOUR SEASONS

SUNDAY KITCHEN MENU (12 noon to last orders 8.00pm)

2-COURSES - £35-00 per person

3 COURSES - £42-00 per person

STARTERS

Soup	Toasted sourdough <i>Vegan, Dairy, Gluten Free Option</i>
Vegetables	Tempura battered, sweet chilli dip <i>Vegetarian, Vegan Option</i>
Prawns	Jumbo king prawns, spicy seafood dressing, iceberg lettuce <i>Gluten Free, Dairy Free Option</i>
Scotch Eggs	Black Pudding, crispy bacon and whisky sauce
Beetroot	Ruby tower, cheese, walnuts, served warm in honey dressing <i>Gluten Free, Vegetarian</i>
Bread	Whisky laced focaccia, honey mustard drizzle, olives or heather honey butter <i>Vegetarian, Dairy Free Option</i>

MAINS

Catch of the day	Baked "en papillote" herb crumb, buttered prawns, new potatoes, seasonal vegetables <i>Gluten Free</i>
Sunday roast	Yorkshire pudding, roast potatoes and vegetables <i>Gluten Free, Dairy Free Option</i>
Bloody Mary pasta	Tomato sauce, vodka, Worcester sauce, lemon juice <i>Vegan, Dairy Free</i>
Chicken	Foraged wild garlic sauce, fondant potatoes, seasonal vegetables <i>Gluten Free</i>

DESSERTS

Lemon Meringue Pie	Warm, dairy cream
Tipsy Laird Cheesecake	Strawberries, sponge, custard, dairy cream, Drambuie
Banoffee	Baked, fruit coulis
Raspberry Roulade	Banana, toffee sauce, dairy cream
	Raspberry, white chocolate, fresh berries, dairy cream